

Kronen Salad and Vegetable Cutter KG-353
Impressive technology in stainless steel.
For excellent results in no time.

One characteristic all Kronen vegetable cutters have in common: they aspire to be the best in the world. Made entirely from stainless steel, impressive performance.

As does our KG-353: solidly built, it boasts a large filling compartment for excellent achievements and an impressive cutting performance. We are proud of this achievement - and it helps you with your daily work!





Precision engineering and stainless steel blades which are open at the side - these features guarantee accurate and clean cuts.

This means less bruising and less damage of your produce.

Your salads and crudités look delicious and stay fresh and crisp much longer.



Three speed settings: 250 - 350 - 420 rpm
Because your needs vary: slow for fruit and soft vegetables, fast for cabbage and crudités - to get perfect results every time.



Big opening = big performance
for large quantities of tomatoes, whole heads of lettuce, big pieces of cabbage or blocks of cheese. Tasks finished in no time at all!

For a canteen or a salad bar,
for a restaurant or a bakery:
Kronen appliances help you
to present quality on a plate.
Easy to use, they help you to
work efficiently and fast.



The cutting compartment is detachable.

Because it's not enough
to just wipe with a cloth or a brush -
that's why with Kronen appliances you
can detach the cutting compartment
and put it into the dishwasher
or under the tap.



Quick and thorough cleaning:
the only way to do this is by taking everything apart.
With our appliances you can detach all parts quickly
and easily. No special tools required.



Exemplary and unique:
the detachable cutting compartment -
for exceptional standards in hygiene.
You only find this with Kronen appliances.

Kronen blades for exact and clean slicing

SLICING



JULIENNE



DICING



CRINCLE CUT



GRATING



Blade discs for the Kronen KG-353: stainless steel model, polished, hardened blades



For thin slices:

1 fine slicer	1 mm	
2 fine slicer	2 mm	
3 fine slicer	3 mm	

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For thicker slices:

4 slicer	4 mm	
5 slicer	5 mm	
6 slicer	6 mm	
8 slicer	8 mm	
10 slicer	10 mm	

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Julienne discs:

Julienne disc	2 x 2 mm	
Julienne disc	3 x 3 mm	
Julienne disc	4 x 4 mm	
Julienne disc	6 x 6 mm	

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Grating discs

1 fine grating (nuts, almonds, bread)		
2 grating disc	2 mm	
3 grating disc	3 mm	
4 grating disc	4 mm	
6 grating disc	6 mm	
8 grating disc	8 mm	

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Dicing grids (including slicer)

dicing grid	7,5 x 7,5 mm	
dicing grid	10 x 10 mm	
dicing grid	12,5 x 12,5 mm	
dicing grid	15 x 15 mm	
dicing grid	20 x 20 mm	

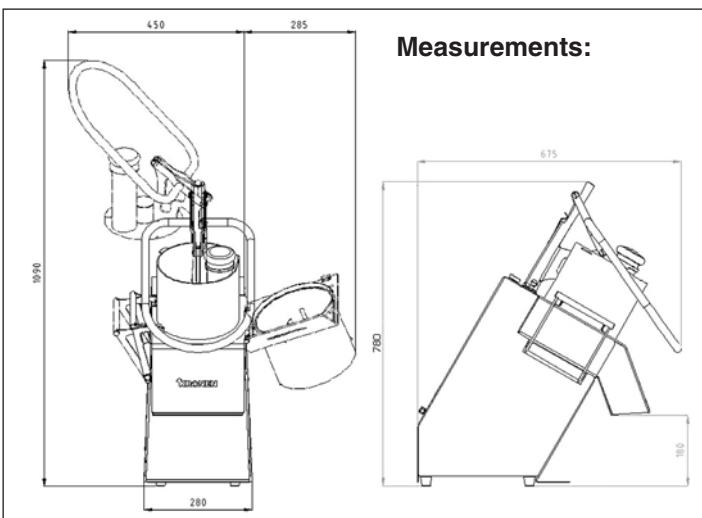
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Crimping slicer

crimping slicer	4 mm	
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Special requirements?

- We love to help!

The vegetable cutter KG-353 complies with the relevant EU guidelines for electrical appliances 06/42/EG.

Technical data:

r.p.m.	250/350/450
wattage	0,75 kw
weight	65 kg
voltage	230 V 50 Hz
resistance	3,6A

